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Canada. Fisheries, Dept. of

HANDLING FISH IN TRAWLERS AT SEA

TO PRODUCE A QUALITY PRODUCT

**Published in the Interests of Fishermen
by
The Department of Fisheries of Canada**

How to Maintain Quality

The fish you are handling is a food and it will be purchased by someone to eat. Treat it as a food product.

To ensure a first quality product reaching the consumer:

Fish must be kept clean.

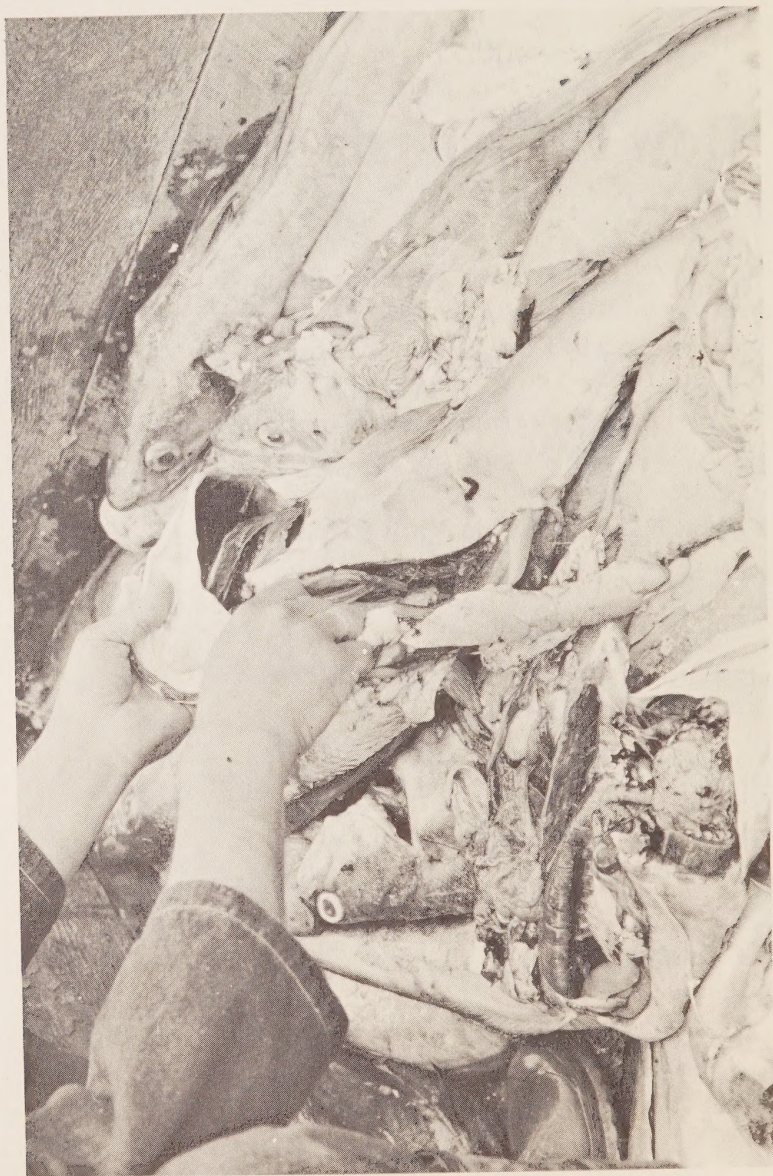
Fish must be kept cool.

Remember -- dirty fish spoils more rapidly than clean fish.

Warm fish spoils more rapidly than iced fish.

Cleanliness and low temperature are the two most important factors in maintaining a quality product.

WRONG...



Contaminating fish on the deck by throwing ripped fish in among the
guts ripped out of the other fish.

RIGHT...



Fish in the centre checker should be kept
clean after ripping.

WRONG...



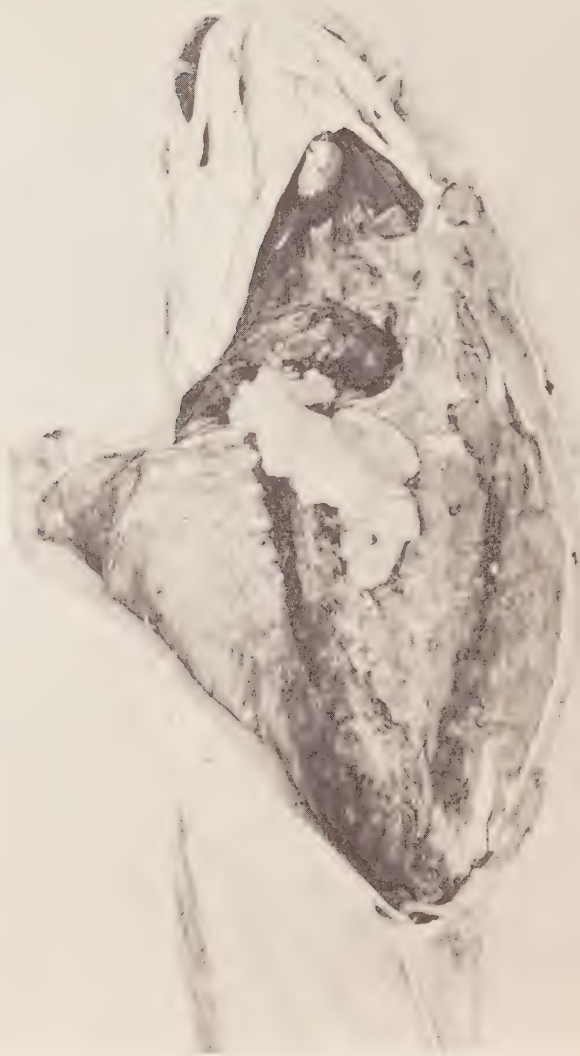
Washing fish in the wash box in which the water is dirty (full of entrails and liver particles) contaminates rather than cleans the fish.

RIGHT...



Washing fish in wash box in clean water.

WRONG...



Fish poorly ripped and gutted.

RIGHT...



Fish well ripped and gutted.

WRONG. . .



Fishermen walking over, stamping, and bruising the fish on deck.

RIGHT...



Fishermen exercising care of the fish on the deck.

WRONG...



Deck not clear of fish before next bag is dumped on deck.

RIGHT...



Deck clear of fish before bag from next haul dumped on deck.

WRONG...



Messy deck, with dead fish, pieces of twine in checkers.

RIGHT. . .



Hosing down deck before taking back new net.

WRONG...



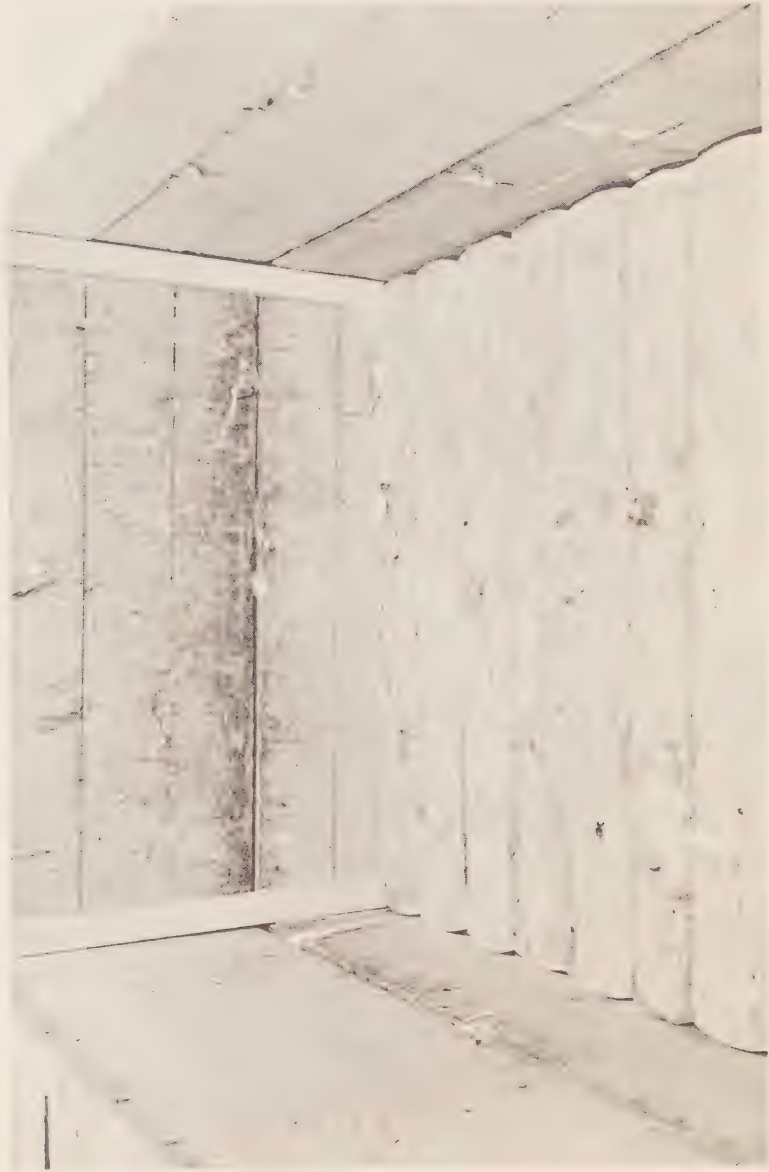
No shelving used.

RIGHT...



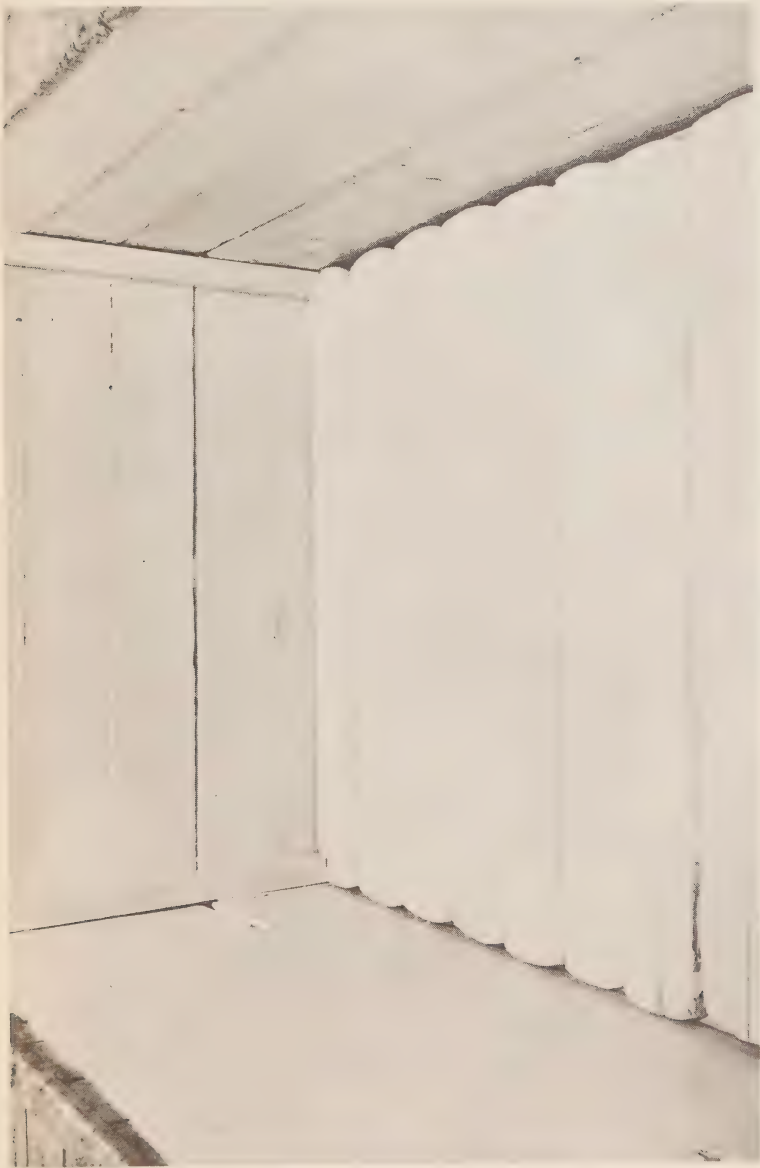
Shelving used when depth of fish is over 3 feet.

WRONG...



Pen boards and hold not clean and not painted

RIGHT...



Pen boards and hold clean and painted.

WRONG...



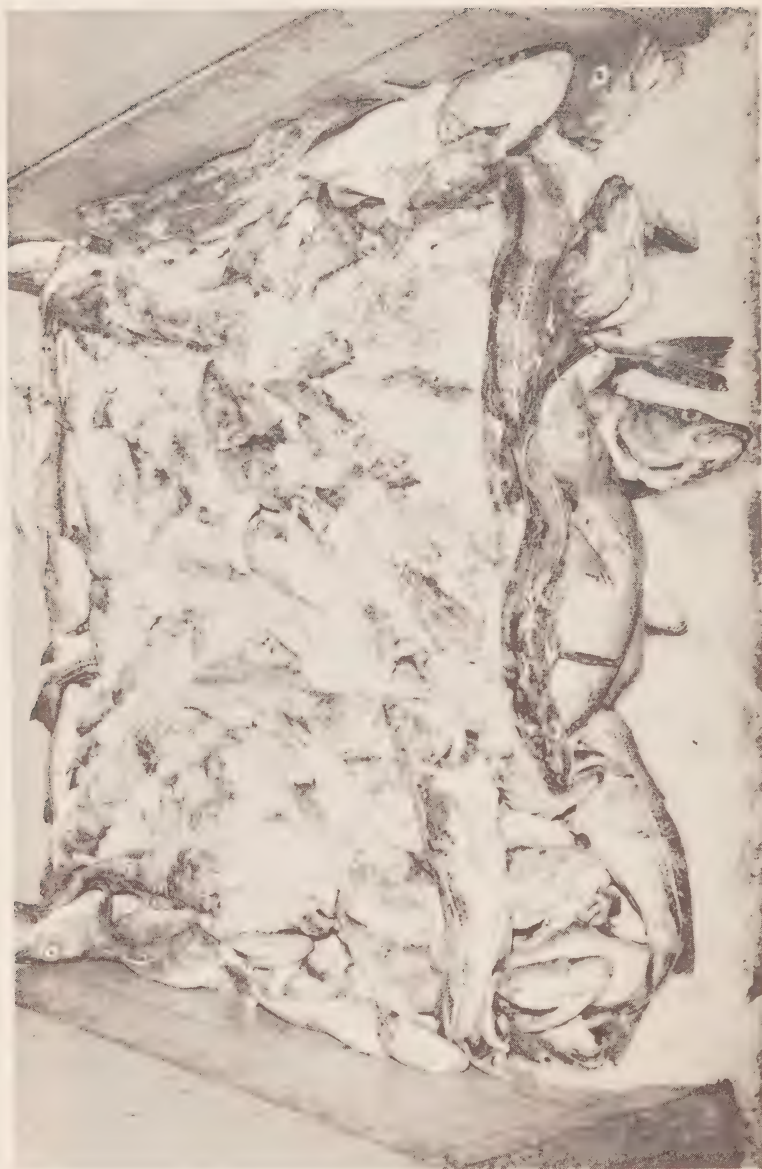
Dirty container, unsuitable for handling ice
used for icing fish.

RIGHT...



Clean container, suitable for handling ice used for icing fish.

WRONG...



Ice not spread around to prevent fish from coming in contact with pen boards. Poor icing. Thick layers of fish with little ice between.

RIGHT...



Ice in a saucer shape to allow fish to nestle in among the ice and not come in contact with the boards. Thin layers of fish with ice between.

WRONG...



Excessive forking while unloading

RIGHT...



Forking in the head only while unloading.

Additional copies can be obtained by
writing to:

Director,
Inspection and Consumer Service,
Department of Fisheries of Canada,
Ottawa, Ontario.

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